



**Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700**

Export Library

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EXPORT REQUIREMENTS FOR NEW ZEALAND

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible product

1. Fresh/frozen beef and beef products
2. Cooked pork products (note processing requirements below)
3. Canned pork products
4. Fully cooked poultry (note processing requirements below; also see restriction in B.2)
5. Canned poultry products
6. Any meat product manufactured from venison of New Zealand origin
7. Fresh/Frozen pork for cooking at a designated New Zealand establishment
8. Beef and pork casings
9. Beef lungs

B. Ineligible product

1. Fresh/frozen poultry products
2. Poultry and poultry products from birds raised or processed in the Newcastle disease quarantine zone established by the States of California, Nevada, Arizona, and Texas. Consult the following Web sites for information on the current area of the quarantine zones:

California: http://www.cdffa.ca.gov/ahfss/ah/Newcastle_info.htm

Nevada: <http://.agri.state.nv.us/END.htm>

Arizona: <http://www.agriculture.state.az.us/newcastle.htm>

Texas: <http://www.agr.state.tx.us/index.htm> *

Note for California, there is an underscore between Newcastle and info if typing in this URL.

PROCESSING REQUIREMENTS

A. Cooked Poultry Products - At this time, the New Zealand standard for cooked chicken/turkey from the United States is cooking to a minimum internal temperature of 70°C for at least 50 minutes, 80°C for 9 minutes, or 100°C for at least one minute.

DOCUMENTATION REQUIREMENTS

A. Certification Requirements

1. Fresh/Frozen Beef and Beef Products - Obtain FSIS Form 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness. The following statements are to be typed in the "Remarks" section of the FSIS Form 9060-5:

a. "The products were derived from animals which passed ante-mortem and post-mortem veterinary inspection at the time of slaughter and were processed in premises under supervision of the controlling authority and in accordance with the country's regulations."

b. "The products are sound and fit for human consumption."

c. "Foot-and-Mouth Disease and rinderpest have not occurred in the country of origin for the previous 12 months."

d. "The United States of America is recognized as free from bovine spongiform encephalopathy (BSE) (according to Articles 3.2.13.1 and 3.2.13.2 of the OIE International Animal Health Code)."

2. Fresh/Frozen pork, cooked pork and canned pork products - Obtain FSIS Form 9060-5

(05/06/1999) Meat and Poultry Certificate of Wholesomeness.

a. Manufacturer's Declarations

(1) Each consignment of pork must be accompanied by one of the following statements signed by an authorized establishment official:

*(a) The pork is derived entirely from pigs resident in the U.S.A. **or***

(b) The pork is derived or partly derived from pigs that were resident and slaughtered in Canada and exported to the United States of America for further processing. I have determined the Canadian establishment(s) to be eligible for export to New Zealand, and I have provided a copy of the Canadian export certificate(s) to the FSIS certifying official.

(2). Additional manufacturer's declarations for pork cooked in U.S. Establishments:

The pork products have been subjected to a minimum core temperature of _____°C for at least _____ minutes.

Note: New Zealand requires pork to be cooked to one of the following time/temperature combinations:

56° C for 60 minutes
57° C for 55 minutes
58° C for 50 minutes
59° C for 45 minutes
60° C for 40 minutes
61° C for 35 minutes
62° C for 30 minutes
63° C for 25 minutes
64° C for 22 minutes
65° C for 20 minutes
66° C for 17 minutes
67° C for 15 minutes
68° C for 13 minutes

69° C for 12 minutes

70° C for 11 minutes

An additional cooking alternative is 88C for 60 seconds by microwave.

Note: If the fresh/frozen pork is exported for cooking in New Zealand, the import permit will designate the name and address of the "Transitional Quarantine Facility" in New Zealand which will cook the product to one of the above time/temperature combinations. Also, New Zealand regulations allow the importation of uncooked pork if the pH of the product is less than 5.00 or greater than 7.00.

(3) Additional information required to be provided by the exporter for canned product:

(a) establishment number, name, and address of the thermal processing establishment

(b) product description

(c) thermal process description.

(b) FSIS Certification required for all pork products. The following statements are to be typed in the "Remarks" section of FSIS Form 9060-5 or on a USDA/FSIS Letterhead Certificate:

(1) "African swine fever, Foot-and-Mouth disease, hog cholera, rinderpest, and swine vesicular disease have not occurred in the United States of America during the previous 12 months."

(2) The products were derived from animals that passed veterinary ante-mortem and post mortem inspection at the time of slaughter.

(3) The products originate from a government licensed slaughtering establishment that slaughters animals for human consumption and operates under Government Veterinary Supervision.

(4) The products are sound and fit for human consumption.

(5) "After examination of all records and documentation on which the Manufacturer's Declaration is based, and subsequent enquiry, I have no reason to doubt the veracity of the Manufacturer's Declaration.

3. Cooked and canned poultry products - Obtain FSIS Form 9060-5 (05/06/1999) Meat and Poultry Certificate of Wholesomeness

a. Cooked Poultry Products - The following statements should be typed in the "Remarks" section of FSIS Form 9060-5:

(1) "The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under the continuous control of the United States Department of Agriculture."

(2) "No case of exotic Newcastle disease or avian influenza has occurred within a 10-kilometer radius from the plant supplying poultry to the processing plant in the preceding 2 months."

(3) "All products were cooked to an internal temperature of 70° C for at least 50 minutes (80° C for at least 9 minutes or 100° C for at least one minute)."

b. Specified Cooked Poultry Products - Import health standards have been developed for specific named products that do not comply with the cooked poultry products standards listed above. In addition to the FSIS Form 9060-5, obtain a preprinted USDA/FSIS Letterhead Certificate from the FSIS Technical Service Center (Sanitary/Veterinary Certificate for Cooked Poultry Exported to New Zealand from the United States).

c. FSIS Certification of canned poultry - The following statement should be typed in the "Remarks" section of FSIS Form 9060-5:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under continuous control of the U.S. Department of Agriculture and were cooked to an internal temperature of at least 110°C. for 20 minutes in sealed cans."

4. Beef and pork casings - Obtain FSIS Form 9060-7 - Animal Casings Export Certificate for Countries Requesting Ante-mortem, Post-mortem, and Fit for Human Food Statements.

a. Casings - The following statements must be placed in the "Remarks" section of FSIS 9060-7:

(1) that the casings are the product of the United States and,

(2) they have been handled only in a sanitary manner and were not exposed to contagion before export to New Zealand.

(3) no case of Foot-and-Mouth disease, swine fever (Classical and African) or swine vesicular disease has occurred in the country during the twelve months immediately prior to the shipment of the sausage casings.

(4) name, address, and establishment number of the premises where the product was produced.

b. Casings may be admitted at the ports of Auckland, Gisborne, Napier, New Plymouth, Wanganui, Wellington, Lyttelton, Timaru, Port Chalmers, Dunedin, or Bluff, when accompanied by FSIS Form 9060-7. Only those casings produced in official establishments shall be certified. A copy of each certificate shall be filed in the inspector's office.

5. Venison products, produced in the U.S. from New Zealand origin venison - The following statements are to be typed in the "Remarks" section of FSIS Form 9060-5 or on a USDA/FSIS letterhead certificate:

a. "Foot-and-Mouth disease and rinderpest have not occurred in the U.S. during the twelve months prior to the date of manufacture of the product."

b. "The venison used in for manufacture of these products was transported directly from New Zealand to the U.S.A."

c. "The products were processed in premises under the supervision of the controlling authority and in accordance with U.S. regulations."

d. "The products are sound and fit for human consumption."

6. Beef lungs - Obtain FSIS Form 9060-9, Inedible Certificate. Additionally, the following

statements must be typed on an [FSIS Letterhead Certificate](#) and signed by an FSIS Veterinarian:

- a. Date issued
- b. Certificate number
- c. Name, address, and establishment number of slaughter establishment:
- d. *"Foot and mouth disease and rinderpest have not occurred in the United States of America during the 12 months immediately prior to shipment."*
- e. *"The United States of America exceeds OIE criteria to be considered free of bovine spongiform encephalopathy (BSE) (according to Articles 3.2.13.1 and 3.2.13.2 of the OIE International Animal Health Code)."*
- f. *"The products originate from a government licensed slaughtering establishment that slaughters animals for human consumption and that operates under Government Veterinary Supervision."*
- g. *"The products are derived from animals which passed veterinary ante-mortem and post-mortem inspection at the time of slaughter."*

8. Product for Ship Stores or Airline - Obtain FSIS Form 9060-5, FSIS Meat and Poultry Certificate of Wholesomeness. *"For Ship Stores"* or *"For Airline Food Service"* must be added to the "Remarks" section of FSIS Form 9060-5 as applicable. All product types are eligible for Ship Stores or Airline use provided product does not enter New Zealand commerce.

9. All documentation must be signed by an FSIS Veterinarian.

PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible to export to New Zealand.

nzrev24--4/11/2003

